

Please Inquire About Our Private Dining Options!!!

CHEF'S CHOICE

Pesto Mahi Mahi

Simply Grilled, Served over a Summer Vegetable Ragout, with a Basil Pesto 27

Stuffed Atlantic Salmon

Lump Crab, Bay Shrimp, Brie Cheese, Mashed Potatoes, Vegetables 29

OYSTER BAR

Oysters Rockefeller (4)

Spinach / Bacon / Pernod / Hollandaise 16

Parmesan Pesto Baked Oysters (4)

Parmesan / Pesto / Bread Crumbs 14

Each

Canadian Malpeques*

3

Nova Scotia Salutation Cove*

3

Rhode Island Plum Point*

2.8

Virginia Olde Salt*

2.8

Clams *

2

SOUPS & SALADS

Clam Chowder Cup 6.3 Bowl 7.8
Potato / Bacon / Clams

Maine Lobster Bisque Cup 8 Bowl 13.8
Sherry Cream Butter

Chopped Salad Bacon / Blue Cheese 8.7

Caesar Salad Garlic Croutons 9

The Iceberg Wedge

Blue Cheese / Diced Tomatoes / Bacon 8.5

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles
Balsamic Vinaigrette 8.5

Tuscan Kale Salad

Fuji Apples / Spiced Pecans / Feta / Warm Bacon
Apple Vinaigrette 9

Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue
Cheese / Balsamic Vinaigrette 17

Lobster Cobb Salad

Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado 24

SIGNATURE SIDES

Grilled Asparagus 8

Pan Roasted Wild Mushrooms 9.5

Lobster Mashed Potatoes 12

Maple Bacon Mac & Cheese 8

Lobster Tail 21

- SMALL BATCH MASH -

Truffle Chive Mash 8

Boursin & Mushroom Mash 8

Red Pepper White Cheddar Mash 7

CHEF'S EXCLUSIVE DINNER

Offered Sunday - Thursday
Not available on Holidays
27 per person

Starter

Clam Chowder or Walnut Mixed Greens

Entrée

Choice of

Cashew Crusted Tilapia

Tender Beef Medallions & Scampi Style Shrimp*

Classic Shrimp Scampi over Linguini

Pan Seared Trout

BBQ Shrimp & Grits

Dessert

Crème Brûlée or Molten Chocolate Cake

PERFECT FOR SHARING

Coast to Coast Tuna*

Spicy Seared Tuna Paired with Avocado Tuna Tartar 15

Seafood Stuffed Mushrooms

Crab / Shrimp / Seafood Stuffed / Old Bay Cream
Sauce / Served Baked or Fried 12.8

C.A.B. New York Strip Carpaccio*

Garlic Parmesan Aioli 14.5

Steamed Mussels

Tomatoes / White Wine / Herbs 14

Rhode Island Calamari

Banana Peppers / Garlic Butter 14

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped 14

Lump Crab Cake

Fire Roasted Corn Salsa 16

Coconut Shrimp

Orange Horseradish Marmalade 12.8

Chilled Jumbo Shrimp Cocktail 16

Rhode Island Style "Stuffies" Sausage and
Clam Stuffing 12

Lump Crab Tower

Avocado / Mango / Orange Vinaigrette 14.5

Lobster Bites

Buttermilk Battered / Lobster Sherry Cream 20

FRESH FISH

Prepared Simply Grilled, Broiled or Pan Seared

Atlantic Salmon 28

Mahi Mahi 26

Atlantic Swordfish 28

Open Blue Cobia 29

Wild Isles Organic Scottish Salmon 28

SIMPLY GREAT ON FISH

Lump Crab with Lemon Butter 7.8

Sautéed Shrimp Scampi Style 6.8

Tropical Fruit Relish 3.5

Crab Tomatillo 7.8

SIGNATURE FISH

Cashew Crusted Tilapia Jamaican Rum Butter / Sweet Potato Couscous 21

Almond Crusted Rainbow Trout Lemon Butter / Butternut Squash Orzo 21

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 31

Pan Seared Cobia Mushroom Risotto / Tomato Confit / Fresh Herbs 30

Wild Isles Organic Salmon Beets / Cipollini Onions / Asparagus / Pepper Horseradish Sauce 29

Chilean Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers 39

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 25

SEAFOOD SPECIALTIES

Fish & Chips Ganssett Battered / Chesapeake Fries / Tartar Sauce 20

Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 21

Stuffed Shrimp Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash 28

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 32

Live Maine Lobster Roasted Potatoes 28 per lb

Lump Crab Cakes Chesapeake Fries 30

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.8

Salmon Rigatoni Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce 17

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs 23.5

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 31

Shrimp Trilogy Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo 28

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 36

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables 39

Steak & Lobster* Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tail 35

ALASKAN KING CRAB

One pound of Split Crab (easy to eat) with your choice of 3 preparations:
Steamed / Classic Scampi / Szechwan Style. Served with Roasted Potatoes and Drawn Butter 38

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

Center Cut Filet Mignon* (6oz) 32 (8oz) 37

U.S.D.A. Choice Top Sirloin* (9oz) 26

U.S.D.A. Choice New York Strip* (13oz) 39

Dry Rubbed Black Angus Ribeye Steak* - center cut (13oz) 37

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo 19

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 17

Herb Roasted Pork Chop Maple Bacon Mac & Cheese 23

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 17

SIMPLY GREAT WITH STEAK

Foie Gras Butter 6

Truffle Butter 4

Boursin Blue Cheese 5

Truffle Frites 5

McCormick & Schmick's is wholly owned by Landry's Inc.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.